

RECIPE: PIONEER ROLLS

*Yield: 100 rolls

Portion Size: 2 oz roll

Ingredient	100 Servings*	For	Directions
	Amounts	<hr/> Servings	
Cornmeal Salt Brown sugar Whole wheat flour All-purpose flour Instant Yeast Vegetable oil Warm water (110°)	10 oz wt. 2 Tb. + ½ tsp 6 ½ oz wt 18 oz wt 5 lb + 8 oz wt 1 1/3 oz wt 1/3 cup 2 qts + 1 cup		<ol style="list-style-type: none">1. Weigh and measure dry ingredients, place in mixing bowl with dough hook. Mix on #1 speed for 2 minutes to blend dry ingredients.2. Add vegetable oil and mix on #1 speed for 2 minutes. Gradually add enough water to make a soft dough that pulls itself from side of bowl. (it may not need all water)3. Knead dough on #2 speed for 10-12 minutes or until a small piece of dough can be stretched to resemble a thin membrane.4. Use about ½ cup oil on a sheet pan and rub on hands to pinch rolls. Pinch rolls that weigh 2 oz. Use a scale to check weights.5. Proof rolls on sheet pan in proofer/warmer (85-100°) until double in size.6. Bake at 400° for 12-15 minutes or until golden brown. Spray lightly with butter-flavor pan spray.